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fight prozection. Electronic appliances such as computers employed in accordance with the present invention help to ensure that information is accessed and used only in authorized ways, and maintain the integrity, availability, and/or confidentiality of the information. Secure subsystems used with such electronic appliances provide a distributed virtual distribution environment (VDE) that may enforce a secure information. Such a virtual distribution environment may be used to protect rights of various participants in electronic commerce and other electronic or electronic facilitated transactions. Secure distributed and other operating system environments and architectures, employing, for example, secure semiconductor processing arrangements that may establish secure, protected environments at each node. These techniques (72) Inventors: GINTER, Karl, L.; 10404 43rd Avenue, Beltaville, MD 20705 (US), SIEEAR, Victor, H.; 2003 Battery Lane, Bethada, MD 20814 (US), SPABN, Faneli, J.; 2410 Edwardt Avenue, El Certito, CA 9450 (US), VAN WIE, David, M.; 1230 Lakeside Drive, Sunnyvale, CA 94086 may be used to support an end-to-end electronic informatighway". chain of handling and control, for example, to control and/or meter or otherwise monitor use of electronically stored or disseminated (54) Tide: SYSTEMS AND METHODS FOR SECURE TRANSACTION MANAGEMENT AND ELECTRONIC RIGHTS PROTECTION. (74) Agent: FARIS, Robert, W., Nixon & Vandethye P.C., 1100 Nonh Glebe Road, Arlington, VA 22201-4714 (US). (57) Abstract (71) Applicant: ELECTRONIC PUBLISHING RESOURCES, INC. [US/US]; 5203 Battery Lane, Bethesda, MD 20814 (US). (30) Priority Data: 08/388,107 (22) International Filing Date: SEARCH QUALITY ASSURANCE 5002303 (51) International Patent Classification 6: The present invention provides systems and methods for electronic commerce including secure transaction management and electronic COSF 13 February 1995 (13.02.95) 13 February 1996 (13.02.96) 2 S (81) Designated States: AL, AM, AT, AU, AZ, BB, BQ, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LY, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TI, TN, TR, TT, UA, UG, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasia petent (AZ, BP, KG, KZ, RU, T), TN), European patent (AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BB), CF, CG, CI, CM, GA, GN, ML, AR, NE, SN, TD, TG). (43) International Publication Date: 6 September 1996 (06.09.96) (11) International Publication Number: Published Without International search report and to be republished upon receipt of that report. WO 96/27155

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(54) Tille: IMPROVED SUGARLESS NON-TACK CHEWING GUM

A signifest non-tack chewing gum having excellent cohesive properties and flavor is prepared using a non-tack gum base which is typically less cohesive or even cambly. The lack of cohesiveness in the gum base is overcome by adding to the chewing gum, a syrup blend including giverin with evaporated hydrogenated starch hydrolysates and water. The syrup blend is preferably prepared by coevaporating a mixture of glycerin with a conventional agreeous hydrogenated starch hydrolysate notion, in order to remove much of the value. The syrup blend acts as a binder for the gum base and chewing gum ingredients without causing the gum to adhere to teeth and